

April 17th, 2024
110 per person
70 wine pairing

Dinner

green rhubarb kimchi lemon verbena	sourdough red fife potato country bread, leek, green garlic, celeriac [2pcs](V)	6
green garlic & leek tart celeriac, truffle pecorino	smoked castelvetrano olives (GF)(V+)	9
egg yolk potato rosti sando yarra valley salmon caviar	egg yolk & potato rosti sando with yarra valley salmon caviar	
~	maple, pickled jalapeño, house mustard, chives (GF)	8 ^{ea}
fish rillette smoked shirako, horseradish, mascarpone, chicharron harina	smoked roasted cabbage with burnt coconut Piyanggang sauce	
~	toasted coconut, cilantro, dill, rhubarb, puffed wild rice (GF)	21
potato red fife country bread	chicory salad with ambrosia apples	
kahawai crudo galangal, thai herbs, coconut, fennel	miso, horseradish, yogurt, walnut praline, drunken manchego (GF)(V)	25
~	chicken liver & foie gras terrine	
smoked roasted cabbage burnt coconut piyanggang sauce	preserved apricot, pickled fennel, potato sourdough	28
dill, cilantro, rhubarb, toasted coconut	Filipino style rice tamale with smoked maitake & pumpkin seed salsa macha	
~	achiote, butternut, oyster mushroom, black garlic, pepitas (V+)(GF)	26
spice rubbed yellowtail kingfish lemongrass, carrot, beluga lentil ragu, curry leaves, swiss chard	spice rubbed yellowtail kingfish with beluga lentil ragu	
~	carrot lemongrass puree, curry leaves, sage, swiss chard, fish jus (GF)	49
fish sauce caramel glazed duck leg duck & pork sausage, taro puff, water chestnut, daikon, ume plum	yucatan style pork shoulder with charred chile sauce	
~	sunchoke, kale rapini, daikon, parsnip, bitter almond (GF)	56
hibiscus sorbet white chocolate ganache, uda, lime	mandarin orange granita, bay leaf cream, thai basil oil (V)(NF)(GF)	8
~	tocino de cielo with fennel, flax & sesame seed torta de aceite	
caramelized banana pink peppercorn, hazelnut, banana leaf ice cream, coconut cake	orange yogurt, sorrel granita	14
~		
black tea macaron aperol, rose, guava		
ambrosia apple sour sugar		

*We use local organic vegetables, ethically raised meats, and delicious BC products while also sourcing the best ingredients all over the world.
Our team strives to create imaginative dishes based on our diverse cultural backgrounds and daily inspirations.*